



# Private Dining Menu

\$75 per person

## Salad

choose 1



### Notch Salad

seasonal greens, dijon vinaigrette, shaved carrot, seasonal apples, radish, cucumber, house roasted and seasoned peanuts (GF)(VG)(V)

## Apps

choose 2  
(optional \$10  
per person)



### Buffalo Chicken Egg Rolls

tender braised chicken, Frank's hot, smoked gouda, cream cheese, celery, and ranch

### Crab Fritters

soy glaze, kewpie mayo, herbs, lump crab, bonito flakes

### Notch Confit Chicken Wings

decadent, slow-braised in duck fat & flash fried. Choice of our dry rub lemon & pepper seven spice or Bobby's sesame sriracha butter secret sauce. Served with Notch ranch dip

### Crispy Calamari

hand cut calamari, Thai flour batter, kimchi lemon aioli

## Entrees

choose 3



### Notch Fried Chicken

milk bread, sesame seeds, pickled cucumbers, herb salad, Korean sticky garlic sauce

### Scottish Salmon

tamarind broth, bell pepper, sweet corn, roasted tomato, scallion, jasmine rice (GF)

### Notch Pad Thai

rice noodles, crab paste, house nam prik, scallions, bean sprouts, egg, house roasted and seasoned peanuts, fish sauce

\* starts mildly spicy - please ask server to adjust if needed (GF)(VG)(V) 🌶️

### Sesame Ginger Glazed Scallops

coconut fried rice, pineapple, green apples, carrot salad, sesame agrodolce, egg (GF)

### Notch Brisket Chow Mein

snap peas, broccoli, herb, egg noodles, bell pepper, onions, nam prik, sesame seeds (V) 🌶️

### Notch Strip or Filet

wasabi mashed potatoes, crispy wild mushrooms, sweet & savory miso glazed carrots, cab franc reduction  
+\$5 per person

(prepared medium)

## Sides

Chef's choice of vegetable and starch

## Dessert

Chef's choice

Enhance the mood - add 2 glasses of wine or beer for \$15/person

Prices do not include tax or gratuity | We will be happy to customize our menu to suit your tastes

Gluten friendly, vegetarian, and vegan options available upon request